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Vulcan-Hart Corporation 2 pg. brochere, no fg. #.

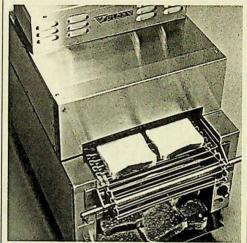
Note: Specification sheets and sales brochures are available on units shown in this catalog. See your Vulcan dealer or contact Vulcan-Hart Corporation.

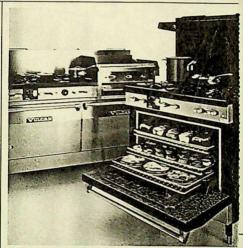
Note: In line with its policy to continually improve its products Vulcan-Hart Corporation reserves the right to change materials and specifications without notice.

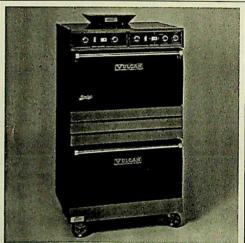
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VULCAN-HART CORPORATION, P.O. BOX 696, LOUISVILLE, KENTUCKY 40201, TELEPHONE (502) 778-2791



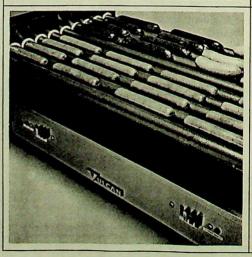






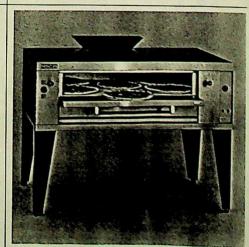




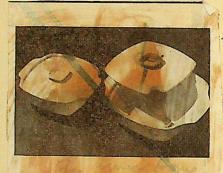


Vulcan is backed by more than 500 authorized parts distributors and service agencies nationwide.

Vulcan: Making the world's kitchens more efficient.



The American Home July 1953 P. 94



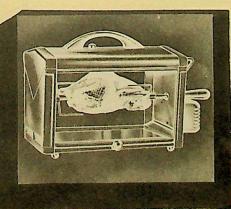
DOUBLE-WALLED CASSEROLE
goes from oven to table. Hot
water, poured into the opening,
keeps food hot and moist. "ThermoServer" has 1 ½-qt. capacity. In
white, or white with green, tan,
gray. \$10.00. Matching 1-qt. "OvenServer," \$6.00. Blodgett & Co.,
527 W. 7th St., Los Angeles 14,
California

Premium Practice Nov. 1940 P. 48



"Gifts by Hammacher-Schlemmer recd. 11/19/47 - (Gifts & Novelties Catalogs Des Div.)

No. 246—CLEVER BROILER-ROASTER is the Rotiss-o-mat. Duplicates the roasting method of an old-fashioned barbecue revolving spit, yet it's the most modern and efficient way of broiling succulent meats. Takes but 50 minutes to roast a 5 pound chicken; a 4 pound cut of meat is done in 70 minutes. Use it for steaks, to grill sandwiches... and it is large enough to roast as much as 10 pounds of meat or poultry. Weighs only 12½ pounds. Cast aluminum with glass window and plastic handle. 18" x 10" x 14". A.C. only.....\$49.95



D7/WARMING COOKING

Home Eurnishings Daily July 5, 1961 - Sec. 2 - page 40



ELECTRIC BROCHETTE: West Bend Co., West Bend, Wis., is introducing an electric brochette for cooking kabobs to retail at \$29.95. Eight electric skewers, individually branded for each guest, circle an upright broiling unit within a black grillwork basket.

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Pilotless Magic Chef gas range.
The automatic pilotless ignition
does away with constant-burning
pilot lights. The gas is on only
while you're cooking—so you'll

use up to 30% less.

Cook-and-keep-warm oven control. It cooks to order, holds dinner at serving temperature.

Keeps roast beef rare for hours.

A continuous or self-cleaning oven. Your choice. A continuous cleaning oven cleans while you cook. Self-cleaning oven has a

separate cleaning cycle.

Lift-up removable top. Glass door.

Cook-top lifts off for easy cleaning.

One-piece Uniburners* lift out for

washing. Sparkling glass door in black, harvest gold or avocado.

Waist-level radiant broiler. No stooping. And reflected heat seals in juices fast. See this new Magic Chef at your dealer. It's the modern replacement for your old gas range. And one more way to use gas wisely.

AMA American Gas

Box or menthol:

Carlton Sis Lowest

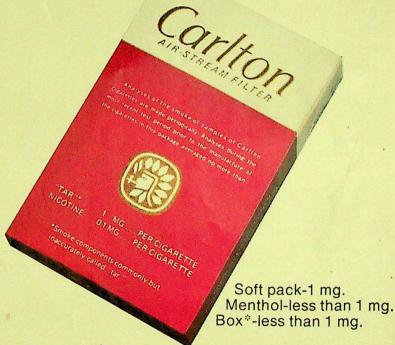
See how Carlton stacks down in tar. Look at the latest U.S. Government figures for:

The 10 top selling cigarettes

	tar mg / cigarette	nicotine mg./ cigarette
Brand P Non-Filter	25	1.6
Brand C Non-Filter	23	1.4
Brand W	19	1.2
Brand W 100	19	1.2
Brand M	18	1.1
Brand S Menthol	18	1.2
Brand S Menthol 100	18	1.2
Brand BH 100	18	1.0
Brand M Box	17	1.0
Brand K Menthol	17	1.4

Other cigarettes that call themselves low in "tar"

tar mg / cigarette	nicotine mg./ cigarette
15	0.8
14	0.9
13	0.9
13	0.8
13	0.9
11	0.8
11	0.7
10	0.7
8	0.5
8	0.5
1	0.1
less than 1	0.1
less than *1	*0.1
	cigarêtre 15 14 13 13 13 13 11 11 10 8 8 1 less than 1 less than 1



Less than 1 mg. tar.

Warning: The Surgeon General Has Determined That Cigarette Smoking Is Dangerous to Your Health. Of all brands, lowest...Carlton 70. less than 0.5 mg. tar, .05 mg. nicotine av. per cigarette, FTC Report DEC. '76.

Soft Pack and Menthol: 1 mg. "tar", 0.1 mg. nicotine av. per cigarette, FTC Report DEC. '76. Box: 1 mg. "tar", 0.1 mg. nicotine av. per cigarette by FTC method.